



MENU

# RESTAURANT



POUSADA DO PALÁCIO DE ESTOI

[www.pousadas.pt](http://www.pousadas.pt)

## COUVERT

\*\* Bread variety, butter, seasoned olives, flower salt, olive oil with garlic and appetizer 3,50€

## REGIONAL DAINTIES

Razor fish samosas trio 4,50€

\*\* Smoked tuna in extra virgin olive oil 7,00€

\*\* Quail marinated in wine and garlic, with clams 9,50€

## SOUPS

\*\* Soup of the day 3,00€

\*\* Pumpkin soup with cottage cheese and crab 5,50€

Algarvian Gazpacho with mackerel fillet 7,00€

## STARTERS

\*\* Goat cheese gratin with rosemary honey and nuts on caramelized green apple, lettuces and herbs sauce 7,00€

\*\* Sardine fillets alternating with roasted tomato and peppers, gazpacho foam, olive sauce and lettuce salad 10,00€

Crunchy crab roll with cream cheese, sour raspberry sauce and colorful lettuce salad 12,00€

Beef carpaccio with cheese and quail's egg 10,50€

## SALADS, PASTAS AND VEGETARIANS

Traditional Portuguese salad, lettuce, roasted peppers, tomato, cucumber, purple onion and oregano

6,00€

Egg plant stuffed with vegetables gratinated with mozzarella cheese, saffron rice and almonds

10,00€

\*\* Algarvian salad, fresh tuna grilled, clams, green beans, steamed new potatoes, cherry tomato, lettuce, olives, oregano, onion and fresh herbs sauce

11,00€

\*\* Vegetables lasagna with aromatic herbs

12,00€

Fresh Pasta sautéed in creamy sauce of wild mushrooms

12,50€

## FISH AND SEAFOOD

\*\* Codfish and chips stew, coriander foam and gazpacho shot

15,00€

\*\* Tuna steak, onion, sautéed turnip tops, sliced new jacket potatoes

16,00€

\*\* Monkfish rice with shrimps and razorfish

17,00€

\*\* Salmon poached in aromatic steam, saffron sauce, spinach tagliatelle and seasonal vegetables

18,00€

Wild shrimp fried in olive, garlic, pepper and fleur de sel with wild rice and steamed vegetables

19,00€

Cod stuffed with crab meat, sliced potato with skin, green sprouts and olive oil

23,50€

Seafood Cataplana with potatoes, clams, peppers, onion (2 persons)

60,00€

Grilled fresh fish with boiled potato and salad

18,00€

Seafood Degustation (*lobster, barnacles, dogwhelk weaver's quill, tiger shrimps, crawfish, periwinkle, crab and Portuguese oysters*) – 24 hours in advance

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## MEAT

\*\* Rump lamb with herb crust, fried "xerém" and stewed vegetables

18,00€

Grilled veal rib with herbs butter, potato rosti and fresh vegetables

18,00€

\*\* Grilled black pork loins with clams, potatoes with red pepper powder and sautéed sprouts in garlic olive oil

18,00€

\*\* Roasted duck breast with orange sauce, potato cake and vegetables

19,00€

Iberian pork Cataplana with clams, sweet potato and pumpkin (1 person)

21,00€

Beef steak with smoked ham, garlic and sliced potatoes

24,00€

DESSERTS AND CHEESE

** Seasonal fruits	3,50 €
** Fruits salad	4,50 €
** Regional and Conventual pastry	3,50 €
Tropical Fruit	5,00 €
** Cheese portion with grapes, dry fruits and cookies: <b>Terrincho</b> (sheep cheese cured) <b>Serpa</b> (sheep cream cheese) <b>Serra da Gardunha</b> (sheep cream cheese) <b>Niza</b> (sheep cheese cured) <b>Chevre</b> (goat cheese cured) <b>Ilha S. Jorge</b> (cow cheese cured)	4,50 €
Regional and Conventual degustation with fruits salad or ice cream	8,00 €
Portuguese Cheeses Assortment with grapes, dry fruits and cookies	12,00 €
Pousada Buffet (pastry, cheeses and fruits)	12,00 €
Regional Liqueurs	4,50 €

ICE CREAMS AND SORBETS

<b>Ice-Creams:</b> vanilla, wild fruits, chocolate, strawberry, pistachio, rum & raisins, coffee	
<b>Sorbets:</b> lemon, mandarin orange, raspberry	
** 2 Scoops	4,00 €
** 1 Scoop with pastry or fruit	4,50 €
1 Scoop with pastry and fruit	6,50 €
1 Scoop with spiritual drink	6,50 €
2 Scoops with spiritual drink	9,50 €
Vanilla with New Whisky	
Rum & Raisins with rum	
Mandarin Orange with Grand-Marnier or Sparkling wine	
Raspberry with Cassis liqueur	
Lemon with Arbutus Berry Brandy	

**\*\* Half board / Pousada Menu:** Couvert included, one soup or starter, one main course and pastry or seasonal fruits

30,00€

*Tax Included  
This establishment has a complaints book*